

Owner - Augusto Conte



Luce

DINNER

PRIMI

PER COMINCIARE

CALAMARI

flash fried, spicy marinara,
caper aioli sauce 13.95/17.95

FORMAGGI

Italian cheeses, marinated olives,
grilled bread 13.95/17.95

SALUMI

cured sliced meat and
grilled bread 13.95/17.95

BRUSCHETTA

grilled baguette, sweet tomatoes,
garlic, oregano, evoo 10.95/15.95

ANTIPASTI

ROMANA

classic Caesar with red endive, black pepper,
croutons, anchovy vinaigrette 8.95

BEET

heirloom beet salad, goat cheese,
toasted pine nuts, shallot vinaigrette 8.95

CASA

mixed greens, asiago crostini,
red wine vinaigrette 8.95

ZUPPA DI COZZE

sautéed p.e.i. mussels, red or white
broth, garlic, parsley, crostini 10.95

SOUP OF THE DAY

please ask your server for details 8.95

BEEF CARPACCIO*

baby arugula, truffle aioli, parmesan 13.95

POLPETTE CON POLENTA

beef and veal meatball in a
tomato sauce with polenta 10.95

CAPRESE

imported bufala mozzarella, evoo, fresh
marinated tomatoes, balsamic reduction 12.95

POLIPO

grilled octopus, Yukon potatoes,
olives, pine nuts, evoo 14.95

ASPARAGI & PROSCIUTTO

fresh asparagus baked with parmesan
cheese and sliced aged prosciutto 13.95

BURRATA POMODORO

whole creamy mozzarella, summer
tomatoes and country bread 13.95

CONTORNI

SIDES all selections 6.95

CRISPY POTATOES

SPAGHETTI

garlic and evoo or pomodoro

BRUSSEL SPROUTS

sautéed with crispy pancetta

ASPARAGI

grilled asparagus

ARUGULA

arugula, shaved parmesan
cheese, lemon vinaigrette

CAULIFLOWER AU GRATIN

\$25 corkage fee, per bottle. Limit 2 bottles per table.

PASTE

PASTE FATTE IN CASA *fresh pasta made daily in house*

GNOCCHI

house-made potato dumplings with tomato sauce, mozzarella and basil 21.95

RAVIOLI

house-made ricotta and mozzarella ravioli, tomato sauce 22.95

AGNOLOTTI

roasted veal, swiss chard, butter, sage, jus de veau sauce 24.95

BUTTERA

tubular pasta, Italian sausage, peas, tomato cream sauce 22.95

LASAGNA

beef bolognese, béchamel sauce, parmesan au gratin 21.95

TAGLIATELLE

ragù bolognese, parmigiano-reggiano 21.95

PENNE CON ASPARAGI

prosciutto di parma, asparagus, cacio cream and parmesan cheese sauce 23.95

MARE

lobster, scallops, calamari, mussels, clams, shrimp and peperoncino over linguine 34.95

GARGANELLI

hand-rolled penne pasta, porcini mushrooms, veal tips, tossed in a light parmesan sauce 26.95

LINGUINE

imported Italian pasta, sautéed fresh clams, served in red or white wine sauce 25.95

SPAGHETTINI

imported squid ink spaghetti, Louisiana shrimp, sun-dried tomato lemon sauce, fresh basil 29.95

TAGLIOLINI AL PESTO

fresh tagliolini pasta, basil pesto, green beans and diced potatoes 21.95

CARBONARA*

classic Roman dish with spaghetti, eggs, pancetta, black pepper, parmesan 22.95

imported Italian gluten free pasta available +\$2

SECONDI

ENTREES

SALMONE*

pan-seared salmon served with a spring vegetable ratatouille 28.95

PEPERONE

stuffed pepper, quinoa, vegetable risotto, roasted tomato coulis 24.95

POLLO PARMA

lightly-breaded chicken breast, pan-fried, then baked with pomodoro sauce and fresh mozzarella, served with side of crispy potatoes or pasta 25.95

FILETTO*

sautéed petite filet tournedos, black truffle demi, grilled asparagus, crispy potatoes 37.95

VEAL CHOP

stuffed with spinach and fontina cheese, veal jus, sage, served with oven-roasted vegetables 38.95

VEAL PICCATA

classic veal piccata served with crispy potatoes and sautéed spinach 29.95

OSSO BUCO

slow-braised, milano style, with risotto 37.95

COSTOLETTE D'AGNELLO*

pan-roasted rack of lamb served with fingerling potatoes and Roman style artichoke 38.95

BRANZINO

oven-roasted, recipe changes daily, market price

*items containing raw ingredients and/or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.